

Amendments to the Claims:

The following listing of claims will replace all prior versions, and listings, of claims in the application:

1. (Currently Amended) A container-packed, oil-in-water ~~type~~-emulsified food product, comprising an oil-in-water ~~type~~-emulsified food comprising edible oil and fat, vinegar, and egg yolk,

wherein wherein:

an oil-phase starting material is 30 to 80 wt% of the food;
the edible oil and fat are deoxygenated;
said the food is packed and sealed in a container with an oxygen barrier
property having an average oxygen permeability of 50 cc/m²·day·atm or less; and
the food has a dissolved oxygen concentration of 0.8 to 8.1 %O₂ immediately
after manufacturing.

2. (Currently Amended) The container-packed, oil-in-water ~~type~~-emulsified food product according to claim 1, wherein the dissolved oxygen concentration immediately after manufacturing is 1.0 to 7.1 %O₂ as a value obtained by measuring with a ~~fluorescence~~ type fluorescent oxygen meter.

3. (Currently Amended) The container-packed, oil-in-water ~~type~~-emulsified food product according to claim 1, wherein the dissolved oxygen concentration after storing in a dark place at a temperature of 20°C for 10 days after manufacturing is 0.5 to 6.2 %O₂.

4. (Currently Amended) The container-packed, oil-in-water ~~type~~-emulsified food product according to claim 1, wherein the dissolved oxygen concentration after storing in a dark place at a temperature of 20°C for 10 days after manufacturing is 0.6 to 5.7 %O₂ as a value obtained by measuring with a fluorescent oxygen meter.

5. (Currently Amended) A method for manufacturing a container-packed, oil-in-water type-emulsified food product comprising an oil-in-water type-emulsified food comprising edible oil and fat, vinegar and egg yolk, yolk, the method comprising the steps of: adjusting a dissolved oxygen concentration in the oil-in-water type-emulsified food to 0.8 to 8.1 %O₂ by a deoxygenation treatment of the oil-in-water type-emulsified food or starting materials therefor, at least the edible oil and fat being subjected to the deoxygenation treatment; and packing and sealing the food in a container ~~with an oxygen barrier property having an average oxygen permeability of 50 cc/m² day atm or less;~~ wherein an oil-phase starting material is 30 to 80 wt% of the food.

6. (Currently Amended) The method according to claim 5, wherein the dissolved oxygen concentration in the oil-in-water type-emulsified food product is 1.0 to 7.1 %O₂ as a value obtained by measuring with a fluorescent oxygen meter.